

# New Year's Eve Gala Dinner

Golf Clubhouse

## Amuse-Bouche

Asian Tuna Tartar, Avocado Mousse, Ginger, Sesame Oil & Lime Zest

## Bread Service

Freshly Baked Bread Rolls, Herbed Olive Oil, Aged Balsamic Vinegar

## Soup

Roasted Pumpkin Soup with Maple Sauce, Sour Cream, Chives & Pumpkin Seeds

## Starter

Fresh Salmon marinated in Yuzu & Mirin,  
Niçoise Condiment, White & Red Quinoa Salad, Miso Vinaigrette

## Sorbet

Lemon & Lime with a dash of Mint

## Hot Dish

Duo of Veal Medallion & Lamb Loin, Mushroom Mousse, Baby Potatoes,  
Baby Carrots, Asparagus, Commandaria Sauce

**or**

Seafood Medley (Halibut Fillet, Salmon & King Prawns) with Celeriac Purée,  
Harvest Vegetables & Miso Sauce

## Dessert

Dark Sphere filled with white chocolate, flavoured with rum,  
Madagascar vanilla crème Brulle - Served with espresso sauce

Coffee with petit four

ADULTS €95